



COLD BUFFET

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Vegetables market platters | Price per portion

Coloured beets, fresh herbs and feta	4.00 \$
Grilled vegetables, Xérés vinaigrette	4.50 \$
Parmesan asparagus, basil vinaigrette	6.00 \$
Rainbow carrots, Miso, sesame and ginger vinaigrette	3.50 \$
Shaved fennel with orange	4.50 \$

Fish and Sea Food | Price per portion

Olive-oil poached Albacore tuna with gremolata and dried olives	10.75 \$
Salmon gravlax, minis blinis and lemon cream	7.50 \$
Salmon roulade with spinach and basil. red pepper coulis	10.50 \$
Summer salmon steak with lemon	9.50 \$
Tiger prawns with spices, tomatillo sauce and lemon	10.25 \$

Chicken | Price per portion

Chicken Californian style, mango chutney, coriander and red peppers	8.50 \$
Chicken Satay with sesame sauce	7.50 \$
Grilled chicken breast ranch sauce, corn, pancetta and green chips	8.50 \$
Lemon chicken, Lebanese style, candied lemon, marinated turnips, cucumber, yogurt and parsley	8.50 \$

Meat | Price per portion

Beef tataki, Ponzu vinaigrette, marinated ginger, radishes and green onions	8.50 \$
Cipriani roastbeef, carpaccio style	9.00 \$
Roast of veal, tomatoes, black olives, feta, yogurt and cucumber	10.50 \$
Thinly sliced Sichuan pepper duck breast, Forelle pear chutney	12.00 \$

Accompaniments | Price per portion

Bread and butter	1.70 \$
Bruschetta and foccacia grilled with olive oil	2.00 \$
Homemade humus and pitas	1.75 \$



COLD BUSINESS LUNCH

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Fork Food Working Lunch | No 1 | 18.95\$

Fresh vegetables and dip | 10 pieces
 Salad of the day Chef's choice
 Carbs salad of the day

Beef burger or Chicken burger or Salmon tartare burger or Burger with grilled vegetables
 Pieces of cheese and grapes

Miniature French pastries

Fork Food Working Lunch | No 2 | 19.95\$

Salad of the day Chef's choice
 Carbs salad of the day

Grilled chicken supreme
 Mini pitas stuffed with chicken, ham or egg | 2 per person
 Pieces of cheese and grapes

Miniature French pastries

Fork Food Working Lunch | No 3 | 21.85\$

Tender spinach leaves and mandarine salad

Beef tataki, Ponzu vinaigrette, marinated ginger, radishes and green onions
 Shrimp spring half roll, fresh ginger sauce
 Soba noodles with crispy vegetables, edamame bean and teriyaki dressing in a small clear cup

Fruit brochette | 3 pieces

Fork Food Working Lunch | No 4 | 21.95\$

Hummus and nachos
 Salad of the day (¾ cup)
 Carbs salad of the day

Summer salmon steak with lemon
 Grilled vegetables, Xérès vinaigrette

Variety of shortbreads and other delicate sweets | 2 p.p.
 Almond rock with "fleur de sel" | 1 p.p.



THE HOT BUSINESS LUNCH MENU

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Lamb | Price per portion

Basil crusted half rack of lamb, ginger sauce	23.00 \$
Braised leg of lamb with sweet spices Dansereau style	25.00 \$
Moroccan style lamb tagine	12.75 \$

Beef | Price per portion

Braised beef with peaches and Whisky	14.00 \$
Classic boeuf bourguignon	14.00 \$
Lemongrass stir fry beef, ginger and Kaffir lime	13.50 \$
Orange flavoured sweet and sour thin slices of beef with peppers and Sriracha	13.50 \$

Pasta | Price per portion

Homemade rolled lasagna, squash, ricotta, pecans and arugula on diced tomatoes	7.50 \$
Mushroom tagliatelle, green peas and fresh herbs	8.00 \$

Fish | Price per portion

Newburgh seafood and white fish casserole	22.00 \$
Pan-seared dore, diced tomatoes and avocado white butter	10.50 \$
Roasted salmon, lemon cream sauce on leeks and fresh shaved fennel	14.50 \$

Chicken | Price per portion

Chicken "À la King" and vol-au-vent	14.00 \$
Saffron chicken tagine, green olives and lemon	11.50 \$
Spanish style chicken and smoked chorizo casserole	12.50 \$
Tarragon thin slices of chicken, fresh grapes, Muscat des Papes sauce	12.00 \$
Thin slices of chicken, cream and basil sauce	11.00 \$
Tikka Masala chicken	12.00 \$

Veal | Price per portion

Sliced veal with Muscat and small grapes	12.55 \$
The Osso bucco Dansereau style	25.00 \$
Thin slices of veal, rosée sauce with parmesan Reggiano, arugula and fresh herbs	12.55 \$